



RAYUELA RESERVA SAUVIGNON BLANC 2023

VITICULTURE

Vineyard: The grapes for this wine come from two vineyards in the Colchagua Valley. The first is on the Fundo San Carlos property near Cunaco, where the blocks average 24 years in age. The second is in the Litueche zone just over 20 kilometers from the Colchagua coast, which lends freshness, natural acidity, and aromatic intensity to the wine.

Soils: Cunaco presents alluvial soils with a sandy-clay texture. The soil is deep, extraordinarily porous, and able to administer water to the plant very well throughout the year. Litueche has granitic soils with good depth and drainage.

Climate: The 2022–2023 season began with a winter with moderate precipitation that continued to accumulate during the season, reaching a total close to 380mm by the beginning of spring. This rain was important in order to fill the reservoirs to their maximum capacity in our vineyards, and allowed us to delay the first irrigations with respect to the previous season. This rainwater, together with the first irrigations of the season, allowed the phenological cycle of the vineyards to begin with good levels of moisture in the soils, thereby avoiding stress in the plants. Temperatures at the beginning of winter were mild, and this trend continued through to early spring, which meant a later bud break when compared to previous years. Summer began with lower-than-average temperatures, however, this trend began to recede in mid-January when heat waves began and temperatures reached 37°C. These events repeated on various occasions throughout the summer, and led us to believe that harvest would be early. The months of March and April were marked by high temperatures that did accelerate the ripening of our later-ripening grape varieties. All of this has translated into fresh wines with high natural acidity, very good concentration, and nice balance.

Vineyard Management: The vineyards are planted to a density of 3,600 plants/hectare in Cunaco and 5,000 p/ha in Litueche. The vines are trained to low vertical shoot position and cane pruned. Shoots are pulled in the spring and early summer, and the leaves are left to cover the bunches throughout the entire ripening period in order to obtain a fresher, more intense wine with good volume.

VINIFICATION

Variety: Sauvignon Blanc 100%.

Harvest: The grapes from the San Carlos vineyard were harvested on 20 February and 22 March. Grapes from Litueche were hand-picked March 13th – 18th.

Vinification techniques: The grapes were destemmed into a press without crushing and macerated for 4–6 hours at 10°C to extract aromatic precursors and flavors contained in the skins. The juice was later drained and decanted for 36–48 hours at 8°C before the clean must was transferred to stainless steel tanks for fermentation at a range of temperatures (14°–18°C) to obtain different aromatic profiles and different characteristics on the palate.

LABORATORY ANALYSIS

Alcohol: 13% vol.

pH: 3.25

Total acidity: 4,7 g/L

Residual Sugar: 1.62 g/L

Volatile Acidity: 0.23 g/L

TASTING NOTES

With a pale yellow color, the wine presents fruity aromas on the nose like pineapple, white peach, as well as citrus fruits. It is fresh and balanced on the palate with rich acidity and minerality that gives tension with a long and fruity finish.